



Take one frustrated Platypus, an unhappy Harpy, a tolerant T., and an erratically stocked kitchen--



Chaz

 [cvillette](https://cvillette.livejournal.com/)

<https://cvillette.livejournal.com/>
2008-01-20 20:49:00


MOOD: 😊 full

MUSIC: He's the greatest! He's fantastic!

According to the Internet, brownies first appear in the Boston Cooking School Cookbook by Fannie Merritt Farmer. Formally speaking, brownies are a bar cookie, but practically, they are treated as a sheet cake. Proper brownies are fudgy and dense, however. Caky brownies are *cake*. Cake is not brownies. Oz has spoken.

Unfortunately, tonight I made cake.

So after work today,

 [trollcatz](https://trollcatz.livejournal.com/) (<https://trollcatz.livejournal.com/>) flatly refused to let me sulk off into the darkness to grimly gnaw through plates of chana pindi and basmati rice in silence and isolation. Because she is much better at this bestest friend thing than I will ever be, she called up T., and had T meet us at the good Indian place. Where we did a considerable amount of damage.

After that, they dragged me back to their cave, sat me on the sofa, and forced me to watch cartoons (<https://www.livejournal.com/away?to=http%3A/www.dangermouse.org/>) older (<https://www.livejournal.com/away?to=http%3A/www.rockyandbullwinkle.com/>) than I am.

I think I was Penfold in a past life.


Anyway, cartoons without brownies is like... well, everything that comes to mind is probably not something I ever want HR/IA finding out I said, so we'll just leave it at that. But since this was T.

and D.'s kitchen, improvisation was the order of the day. Still, a little scrounging, and I found the flour left over from the pancakes, a bag of chopped walnuts, and a half-dozen eggs, and a bunch of Ghirardelli 60% cocoa solids semisweet chocolate squares (.40 oz. each), and some baking powder and butter and salt. And a nearly-empty tin of organic fair trade hot cocoa mix.

And a tupperware container of vanilla sugar

(<https://www.livejournal.com/away?>

[to=http%3A//www.foodnetwork.com/food/recipes/recipe/0,1977,FOOD_9936_24170,00.html](https://www.livejournal.com/away?to=http%3A//www.foodnetwork.com/food/recipes/recipe/0,1977,FOOD_9936_24170,00.html)).

.  **trollcatz** (<https://trollcatz.livejournal.com/>), why do you have vanilla sugar?

So. I preheated the oven to 325, then I took three eggs out of the fridge and put them in a bowl of hot tap water to come to room temperature. Then I faked up a double boiler and melted the 5.7 ounces of chocolate and 10 tablespoons of butter in it, while whisking. Once I had melted chocobutter, I mixed in just only two tablespoons of vanilla sugar (I had no vanilla extract. How do you live without vanilla extract?) because of all the sugar in the chocolate and the cocoa mix. Then I mixed in the remeaining cocoa mix--a half cup, near enough--and when the sugar and the cocoa mix had dissolved I took the chocobutter off the heat and let it cool for a minute or two.

Then I added the three eggs (This is where I went wrong: I guessed poorly on the egg to flour ratio. It should have been two eggs. Also, the powdered milk in the cocoa mix might have something to do with it.) one at a time, beating each one in until the mixture was smooth and glossy and cohesive. Then I added a cup of flour and 3/4 cup of walnuts, and 3/4 of a tablespoon of baking powder.

Into a greased 9" pyrex pan, and into the oven. 32 minutes later...

Delicious chocolate cake.

(And it is really good cake: it's tender and fluffy and the flavor is chocolaty and almost a little bit tart, rather than cloying-sweet.)

Ah well. Still awesome with milk and friends.

I apologize to anybody who has had to put up with me for the past two days. Hopefully, normal service will resume tomorrow.

TAGS: improvisation, recipes



[locked] [Dream Journal](#)

All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

[Elvis doesn't live here anymore.](#)

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

[Poppets.](#)

[Puppets. Poppet](#)
[puppets. Scary.](#)

90 comments



[trollcatz](#)

[January 21 2008, 02:03:42 UTC](#) [COLLAPSE](#)

Re vanilla sugar: Um, it's nice in coffee? When T. wants sugar in her coffee, which is sometimes?



[cvillette](#)

[January 21 2008, 02:05:10 UTC](#) [COLLAPSE](#)

Ohhhh.



[trollcatz](#)

[January 21 2008, 02:11:28 UTC](#) [COLLAPSE](#)

Also, T. is *not* totally helpless in the kitchen, and when she's got time, has been known to make things. There was an Italian cookie thing she made once that might have also employed the vanilla sugar.

See, I would have learned to cook from T., but she can't teach it; she kind of does it on autopilot, probably while channeling her still-alive mother, and she can't explain why she's doing half of it. The other half, if she slows down enough to explain it, she loses the mojo or something.

You're both a better cook *and* a better teacher, and T. would be the first person to say so.



[cvillette](#)

[January 21 2008, 02:14:48 UTC](#) [COLLAPSE](#)

You know how weird it is to be good at teaching anything?

Mom. Mom is a good teacher. Duke is, when he wants to be. The Cowboy can be. You are.

Wonder Woman hits until you learn, and that works pretty good, surprisingly.


That reminds me, I should post my WW-friendly curry recipe tomorrow.

 glinda_w

January 21 2008, 08:03:06 UTC COLLAPSE

Must find where the vanilla beans are hiding and bury them in the sugar canister. (My grandmother did that; all baking I did, for years, had vanilla sugar (plus actual vanilla, if required) instead of regular sugar.

(Mmmmmmmm vanilla.)

 clarentine

January 21 2008, 02:11:21 UTC COLLAPSE

This stuff is interchangeable with the vanilla extract, except in that it lasts longer in the cupboard and can be sprinkled on toast or in coffee or what have you:

http://www.cooksvanilla.com/category_5_Pure+Vanilla+Powders+.html

(Thanks for the recipe!)



 cvillette

January 21 2008, 02:13:16 UTC COLLAPSE

Vanilla! The king of spices!

Thank you.



 trollcatz

January 21 2008, 02:20:20 UTC COLLAPSE

I'm still horrified that you'd never gotten to see Danger Mouse before. It's like the Ideal Cartoon of You-ness.

And you can't have been Penfold in a previous life, because I am *still* Penfold. Nyah.



 cvillette

January 21 2008, 02:24:37 UTC COLLAPSE

I will give you real brownies if you start calling me "Hey, DM!" in front of Duke and Dad.



 trollcatz

January 21 2008, 05:38:16 UTC COLLAPSE

Deal. Except now Duke is warned, you realize. *g*



 cvillette

January 21 2008, 05:40:20 UTC COLLAPSE

Yes.

But he'll collaborate for brownies.

 calanthe-b

January 21 2008, 02:21:30 UTC COLLAPSE

Hey, would you like a recipe for ANZAC biscuits? Only I was baking some on the weekend, and I thought of you.

They have rolled oats in them, and golden syrup...



 cvillette

January 21 2008, 02:22:58 UTC COLLAPSE

Yes please?

Golden syrup can be tricky to find here, but I will prevail.

Why are they called ANZAC biscuits? Rationing?



 calanthe-b

January 21 2008, 03:12:08 UTC COLLAPSE

Cool! I don't have the recipe on me right now, but I'll bring it in for you tomorrow.

As to why the name, well, there are a few stories. One is that the Diggers in WWI/II came up with the recipe based on what they had available in their ration packs. Another is that women at home worked out what ingredients would combine well and travel without going stale, and worked out the recipe so they could send them in care packages to the fellows stationed overseas.

A third is that they were based off the items in a soldier's ration pack, but invented by the women at home to be baked and sold as home-front displays of support and/or fundraisers.

I think the second two are a little more likely than the first (because the things really do not go stale easily!), but I really have no idea which, if any, is the true explanation. I suspect it's probably a bit of each.

You might be able to get away with substituting molasses or treacle for the golden syrup, but I'm not sure.



 cvillette

January 21 2008, 03:13:23 UTC COLLAPSE

Thank you!



ANZAC biscuit recipe, as promised.

 calanthe-b



January 21 2008, 22:43:51 UTC COLLAPSE

1 cup rolled oats
3/4 cup dessicated coconut
1 cup plain flour


1 1/2 teaspoons bicarbonate of soda
2 tablespoons boiling water
1 cup sugar
4 oz / 125 g butter or margarine
1 tablespoon golden syrup

Combine the rolled oats, flour, sugar and coconut in a mixing bowl. Combine butter and golden syrup in a saucepan, and stir over medium heat until melted. Mix the bicarbonate of soda with the boiling water and add to the butter mixture (it will go frothy), then stir the butter mixture into the dry ingredients. Spoon dessertspoons of the mixture onto greased oven trays (keeping them well apart because they will spread while baking), and bake in a slow oven for approximately 20 minutes. Makes approximately 3 dozen.



The biscuits (well, they're what you'd call cookies, only, um, please don't?) should come out thin, flat and crispy, and about the size of a palm. If you want them thicker and softer, but also smaller in diameter, increase the amount of butter and golden syrup you use just a little.

 **Re: ANZAC biscuit recipe, as promised.**
 [cvillette](#)
[January 22 2008, 02:32:49 UTC](#) [COLLAPSE](#)


I will make these and bring them to work, and freak people out.

Re: ANZAC biscuit recipe, as promised.
 [calanthe-b](#)
[January 22 2008, 03:19:12 UTC](#) [COLLAPSE](#)

~is puzzled~ How could a poor humble little ANZAC biscuit or...all right, three dozen...freak people out?

 **Re: ANZAC biscuit recipe, as promised.**
 [cvillette](#)
[January 22 2008, 03:25:58 UTC](#) [COLLAPSE](#)

Because they are mysterious, historical, and exotic.

Re: ANZAC biscuit recipe, as promised.
 [calanthe-b](#)
[January 22 2008, 03:32:44 UTC](#) [COLLAPSE](#)

~g~ I have trouble thinking of a foodstuff I was practically teethered on as exotic, but there you go, it's all a matter of perspective!

...actually, that probably explains a few things about the state of my teeth. Ah, well.

Gotta get back to work now.



 [txanne](#)

[January 21 2008, 04:19:37 UTC](#) [COLLAPSE](#)

No, molasses would utterly change the flavor. It's *strong*.



[calanthe-b](#)

[January 21 2008, 05:03:00 UTC](#) [COLLAPSE](#)

Good point, it is and it would (I was thinking about consistency, and the taste thing slipped my mind).

Do your utmost to find golden syrup, then, and keep treacle as a last-resort substitute. ~nods~



 [cvillette](#)

[January 21 2008, 05:06:59 UTC](#) [COLLAPSE](#)

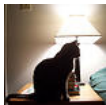
Treacle's probably harder to find here than golden syrup. However, corn syrup is readily available here, and might make a decent substitute.



[calanthe-b](#)

[January 21 2008, 06:35:56 UTC](#) [COLLAPSE](#)

I don't know how corn syrup tastes, so I couldn't say...



 [txanne](#)

[January 21 2008, 13:31:02 UTC](#) [COLLAPSE](#)

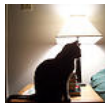
It's the stickiest substance in the universe, and it's so sweet your teeth will try to run away and hide. Its only reason for being is pecan pie.



 [cvillette](#)

[January 21 2008, 13:32:38 UTC](#) [COLLAPSE](#)

And cinnamon popcorn!



 [txanne](#)

[January 21 2008, 13:38:21 UTC](#) [COLLAPSE](#)

...yeah, okay. Hey, when you're in Kerrville, check out the kettle corn. Yummmmm.



 [cvillette](#)

[January 21 2008, 13:39:49 UTC](#) [COLLAPSE](#)

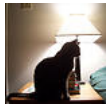
Roger. Wilco.



[calanthe-b](#)

[January 21 2008, 22:48:57 UTC](#) [COLLAPSE](#)

...yep, that should just about do it!




 [txanne](#)

[January 21 2008, 13:26:01 UTC](#) [COLLAPSE](#)

My crappy local grocery store has Lyle's, so I'm sure you won't have trouble finding some!



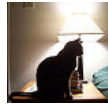
 [cvillette](#)

[January 21 2008, 13:30:15 UTC](#) [COLLAPSE](#)

Apparently, it's one of the few things that's easier to find in Texas/Louisiana than civilization.

Regional cuisine.

But I'm going to Texas for Memorial Day, so I can pick some up then.




 [txanne](#)

[January 21 2008, 13:33:06 UTC](#) [COLLAPSE](#)

Really?! That's just...weird. I'd offer to mail you some, but the postage would be twice what the syrup cost.

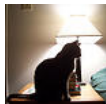
And damn, I'm going to be out of the country on Memorial Day, or I'd make you a buttermilk pie.



 [cvillette](#)

[January 21 2008, 13:36:03 UTC](#) [COLLAPSE](#)

I would take you up on that pie, too. You could meet me at the Kerrville Folk Festival. (I'm only going to make it down for the weekend rather than the whole thing, but... music! Sun! (maybe) Girls with Texas accents!)



 [txanne](#)

[January 21 2008, 13:40:18 UTC](#) [COLLAPSE](#)

Maybe sun? Oh, yes, it's nearly a certainty. (I don't have much of a Texas accent, sorry. Mostly my texanity shows up in my lexical choices.)

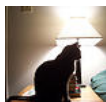


 [cvillette](#)

[January 21 2008, 13:44:10 UTC](#) [COLLAPSE](#)

The promise of this may get me through February and March.

(You don't need an accent. You have geek factor on your side.)



 [txanne](#)

[January 21 2008, 13:46:13 UTC](#) [COLLAPSE](#)

Hee! All the best people live in the Internets, don't they?



 [cvillette](#)

[January 21 2008, 13:49:56 UTC](#)

[COLLAPSE](#)

Absolutely.

 [calanthe_b](#)

[January 21 2008, 02:22:38 UTC](#)

[COLLAPSE](#)

Also, *Danger Mouse*! Yay! (Now all it needs is for someone to introduce you to the *Goon Show*...).




 [cvillette](#)

[January 21 2008, 02:23:40 UTC](#)

[COLLAPSE](#)

And what, I am afraid to ask, is the Goon Show?



 [trollcatz](#)

[January 21 2008, 02:34:26 UTC](#)

[COLLAPSE](#)

NOOOOOOOOOO! He never forgets a line!

We are doomed if he finds The Goon Show...



 [cvillette](#)

[January 21 2008, 02:36:36 UTC](#)

[COLLAPSE](#)

It it ~~worse~~ better than Monty Python?

 [calanthe_b](#)

[January 21 2008, 03:24:32 UTC](#)


[COLLAPSE](#)

You know the Goon Show?

Cool. But it won't save you. I am on a mission to introduce the Goons to the world...

Besides, its about time that someone besides me regularly got earwormed by 'The Ying-Tong Song'.
~g~



 [trollcatz](#)

[January 21 2008, 05:40:37 UTC](#)

[COLLAPSE](#)

You. Are. *Mean*.

g

 [calanthe_b](#)


[January 21 2008, 06:34:33 UTC](#)

[COLLAPSE](#)

Hee. But you have the perfect catchphrase to fight back with!

Just hope you do a decent Grytpype-Thynne impression, that's all...



 [trollcatz](#)

[January 21 2008, 16:25:21 UTC](#) [COLLAPSE](#)

He may be a silly, *twisted* boy, but damn it, he's OUR silly, *twisted* boy! *g*



 [calanthe_b](#)

[January 21 2008, 22:49:59 UTC](#) [COLLAPSE](#)

~chortles~

 [calanthe_b](#)

[January 21 2008, 03:21:36 UTC](#) [COLLAPSE](#)

Oh dear. You've never heard of the *Goon Show*?

Classic BBC radio comedy from just after WWII? Spike Milligan, Peter Sellers, Harry Secombe (and Michael Bentine in the early years)? The Famous Eccles, cardboard-and-string Bluebottle and his spoken-aloud stage directions, Harry Seagoon with the ducks' disease, Hercules Grytpype-Thynne and Count Jim 'Knees' Moriarty, the champion barbed-wire hurdler (until his tragic accident)? Hennerly and Min? Major Bloodnok?

Ying-tong-iddle-i-po? 'You silly, *twisted* boy'? 'Splosions and deadings and bad puns and catchphrases, and the first really good sound effects created for radio? Insane plots, the Dreaded Lurgi, taking every illogical situation to its logical conclusion? The radio show that made things like *The Hitch-Hiker's Guide to the Galaxy* not just possible but thinkable?

The Goon Show is what *Monty Python* wants to be when it grows up and works out how to do this strange thing called comedy. You should get a hold of the CDs and have a listen some time. *Really...*



 [cvillette](#)

[January 21 2008, 03:25:00 UTC](#) [COLLAPSE](#)

You're very entertaining when you're completely incomprehensible.



 [calanthe_b](#)

[January 21 2008, 03:28:58 UTC](#) [COLLAPSE](#)

~dies laughing~

Just go listen to the episodes. Really. You like *Danger Mouse* and *Monty Python*, you'll get the Goons...



 [calanthe_b](#)

[January 21 2008, 03:50:31 UTC](#) [COLLAPSE](#)

Also, [talking-type wireless Goon Show!](#) Go, investigate, enjoy.



 [cvillette](#)

[January 21 2008, 03:53:01 UTC](#)

[COLLAPSE](#)

drowns in a wave of enthusiasm

; -)

 [saoba](#)

[January 21 2008, 02:31:04 UTC](#)

[COLLAPSE](#)

Brownies or cake make any number of things better, don't they? They're like padding for life's rough edges.

Now I am craving chocolate cake and good port. I know I have the port, I think I'll go ransack my kitchen cabinets and see if I have brownie makings.



 [cvillette](#)

[January 21 2008, 02:31:33 UTC](#)

[COLLAPSE](#)

Careful. You might wind up with cake....

 [saoba](#)

[January 21 2008, 02:34:29 UTC](#)

[COLLAPSE](#)

Oh noes! That would be...

... completely okay, come to think on it.




 [cvillette](#)

[January 21 2008, 02:35:52 UTC](#)

[COLLAPSE](#)

Yeah, that was kind of my reaction, too.

It's sort of slightly dry fluffy cake, and I dunno how i did that, considering how much butter is in it.

 [carla_scribbles](#)

[January 21 2008, 02:43:49 UTC](#)

[COLLAPSE](#)

Proper brownies are fudgy and dense, however. Caky brownies are cake. Cake is not brownies. Oz has spoken.

Thank you. (I have been on the only correct side of this argument in more than one family discussion, although to be fair we're all agreed on the complete inappropriateness of walnuts in this context.)



 [cvillette](#)

[January 21 2008, 02:45:01 UTC](#)

[COLLAPSE](#)

Brownies may be male or female, but it's certainly not unusual to have a gender preference.

Personally, I'm bibrownie.

 [carla_scribbles](#)

[January 21 2008, 03:04:00 UTC](#) [COLLAPSE](#)

<333.

(It's a texture issue, man. Soft, dense, sticky things should be like that all the way through, with no unexpected CRUNCH in the middle.

*refrains from tasteless *Crying Game* comparison*)



 [cvillette](#)

[January 21 2008, 03:06:43 UTC](#) [COLLAPSE](#)

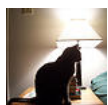
The solution to that is to use more walnuts. If there's walnuts in every bite, they're not surprising!



 [beatriceeagle](#)

[January 21 2008, 04:52:19 UTC](#) [COLLAPSE](#)

I have to agree on the nuts issue, but that's only because I don't like nuts. Thus, they have no business in brownies, which I do like. (Yes! They make the list, cakey [this is not a word, sez Firefox's spellchecker] or not!)



 [txanne](#)

[January 21 2008, 04:20:57 UTC](#) [COLLAPSE](#)

Yes! No nuts in brownies!

 [eljefe](#)

[January 21 2008, 05:09:59 UTC](#) [COLLAPSE](#)

Indeed! Carmel, chocolate chips, and bits of fudge are happily accepted tho.

 [matociquala](#)

[January 21 2008, 05:11:51 UTC](#) [COLLAPSE](#)

Heathen.

The brownie is nature's perfect food, and it's a sin to put anything in it other than your teeth.

 [eljefe](#)

[January 21 2008, 05:20:56 UTC](#) [COLLAPSE](#)

I'm going to rummage up my caramel brownie recipe, and make you eat those words. *grin*

 [matociquala](#)

[January 21 2008, 05:23:03 UTC](#) [COLLAPSE](#)

Trust me, if  [tamnonlinear](#)'s nuclear brownie option did not change my mind, nothing will.

Brownies should not have crap in them. *g* Or crap on top of them, either.

 Deleted comment



 [cvillette](#)

[January 21 2008, 05:47:35 UTC](#) [COLLAPSE](#)

Brownies.

A religious issue.

I think we're about to have a schism and possibly a jihad.




 [beatriceeagle](#)

[January 21 2008, 06:03:30 UTC](#) [COLLAPSE](#)

Warm brownie. Vanilla ice cream. Proof of the existence of a higher power.

On this, you must agree.



 [matociquala](#)

[January 21 2008, 06:04:49 UTC](#) [COLLAPSE](#)

That's brownie used as a topping for ice cream, which is acceptable.



 [beatriceeagle](#)

[January 21 2008, 06:10:30 UTC](#) [COLLAPSE](#)

Even if the brownie's on the bottom?

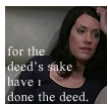
Well, okay, semantics.



 [matociquala](#)

[January 21 2008, 06:15:00 UTC](#) [COLLAPSE](#)

I don't care how they run their relationship. *g*



 [beatriceeagle](#)

[January 21 2008, 06:16:54 UTC](#) [COLLAPSE](#)

You know, I saw that *before* I hit post comment. And decided, you know, what's a comment thread without innuendo?


 [xengar](#)

[January 21 2008, 10:20:14 UTC](#) [COLLAPSE](#)

*Brownies should not have crap in them. *g* Or crap on top of them, either.*

I have to disagree with the second part of that. A co-worker of mine once made a batch of brownies, and then failed to make a batch of fudge. Or possibly he made them in the other order, because the soft, gooey, kind-of-fudge was used as a topping, which I would assume would have required some adjustments to the brownie recipe for the end result not to be overpowering. I don't know, and he might not either since he meant to make fudge instead of topping. But even if it was the result of a series of irreproducible mistakes, it tasted *wonderful*.

But yes, as a general rule, most people put stuff on brownies either add nothing, or are doing it to cover up inferior brownies.

 [carla_scribbles](#)

[January 22 2008, 04:34:01 UTC](#) [COLLAPSE](#)

Oh, *that* sounds fabulous.

 [karenhealey](#)

[January 21 2008, 11:59:30 UTC](#) [COLLAPSE](#)

What's your position on a light sprinkling of icing sugar, for presentation purposes?



 [cvillette](#)

[January 21 2008, 12:43:22 UTC](#) [COLLAPSE](#)


Acceptable.

 [matociquala](#)

[January 21 2008, 12:44:52 UTC](#) [COLLAPSE](#)


I can dust it off, but really, I would rather taste brownie than cornstarch or sugar.

Brownies are **perfect**. Adding stuff to them only makes them less perfect.

 [pnkrokhockeymom](#)

[January 21 2008, 22:05:20 UTC](#) [COLLAPSE](#)

I like nuts, or no nuts, in my brownies. I'm against anything else being thrown in the mix.

 [xengar](#)


[January 21 2008, 10:20:14 UTC](#) [COLLAPSE](#)

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wonderful.

But yes, as a general rule, most people put stuff on brownies either add nothing, or are doing it to cover up inferior brownies.

 [carla_scribbles](#)

[January 22 2008, 04:34:01 UTC](#) [COLLAPSE](#)

Oh, *that* sounds fabulous.

 [karenhealey](#)

[January 21 2008, 11:59:30 UTC](#) [COLLAPSE](#)

What's your position on a light sprinkling of icing sugar, for presentation purposes?



 [cvillette](#)

[January 21 2008, 12:43:22 UTC](#) [COLLAPSE](#)


Acceptable.

 [matociquala](#)

[January 21 2008, 12:44:52 UTC](#) [COLLAPSE](#)

I can dust it off, but really, I would rather taste brownie than cornstarch or sugar.

Brownies are **perfect**. Adding stuff to them only makes them less perfect.

 [pnkrokhockeymom](#)

[January 21 2008, 22:05:20 UTC](#) [COLLAPSE](#)

I like nuts, or no nuts, in my brownies. I'm against anything else being thrown in the mix.


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 [carla_scribbles](#)

[January 22 2008, 04:41:29 UTC](#) [COLLAPSE](#)

Almost completely agreed. (Caramel and bits of chocolate are acceptable under certain circumstances, but one must then acknowledge that what one has there is a different subspecies entirely.)

The platonically perfect brownie, however, has nothing in it but brownie; it may, however, involve substituting coffee for various other liquids, as with the dense, bittersweet chocolate *crack* sometimes given as a holiday gift by my uncle the divinity student.

... annnnd now I'm hungry.

 [nebula99](#)

[January 21 2008, 11:54:16 UTC](#) [COLLAPSE](#)

So you can leave the nuts out?

I like nuts but I was convinced that only the presence of nuts made the brownie authentic. I think Delia Smith might have bamboozled me.

Nutty brownies. Non-nutty brownies. My brownie horizons have been expanded. I just need recipes now.



 [cvillette](#)

[January 21 2008, 12:59:33 UTC](#) [COLLAPSE](#)

As you may have gathered, brownies are an artifact of religious significance in the US.

I've even had them with raisins in them, but the guy who did that is going to Hell.

 [exceptinsects](#)

[January 21 2008, 18:42:16 UTC](#) [COLLAPSE](#)

Oh my god. He really, really is. I don't even believe in Hell, but there has got to be one for a person like that.



 [cvillette](#)

[January 21 2008, 18:43:11 UTC](#)

[COLLAPSE](#)

A special, complicated, Chinese hell.



 [pnkrokhockeymom](#)

[January 21 2008, 22:06:18 UTC](#)

[COLLAPSE](#)

Or Cleveland.



 [saoba](#)

[January 21 2008, 02:45:31 UTC](#)

[COLLAPSE](#)

Further experimentation is required. For science!



 [cvillette](#)

[January 21 2008, 02:49:58 UTC](#)

[COLLAPSE](#)

This is for posterity!



 [saoba](#)

[January 21 2008, 03:13:41 UTC](#)

[COLLAPSE](#)

This is for posterity!

Only if there's any brownies/cake left when they get here.

Unless they are bringing ice cream.



 [glinda_w](#)

[January 21 2008, 08:14:56 UTC](#)

[COLLAPSE](#)

I think tomorrow I need to bake my Triple (or Quadruple, if I've got any Godiva liqueur to add) Chocolate Black Forest Brownies. If I can find canned sour cherries. (Damn. Am used to canning my own, but that probably isn't happening in the easily foreseeable future.)

For consumption with ice cream, I prefer the melted-together first ingredients of my Chocolate Decadence, before the eggs and cream are added. Best hot fudge topping **ever**.



 [cvillette](#)

[January 21 2008, 12:59:56 UTC](#)

[COLLAPSE](#)

I love the internet.



 [karenhealey](#)

[January 21 2008, 12:04:30 UTC](#)

[COLLAPSE](#)

Ohhh. I'm reading your journal between putting together painstaking and very dull paragraphs, and all the recipes are making me *so hungry*.



 [cvillette](#)

January 21 2008, 13:04:21 UTC

COLLAPSE

All part of the service!

[locked] Dream Journal

All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

Elvis doesn't live here anymore.

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

Poppets.

Puppets. Poppet

puppets. Scary.